

Breakfast Menu

Served from 8.30am-11.30am

French Croissant <i>with butter & Greek conserve</i>	9
Bolognese su Pane Tostato <i>Rich bolognese served on toasted ciabatta w poached eggs & parmesan</i>	25
Shakshuka. <i>A North African dish of braised eggs in harissa spiced tomato & pepper sauce, cannellini beans, & chorizo, s/w pita bread</i>	26
Panettone French Toast <i>Egg dipped & fried Panettone w spiced sugar, Greek peaches, crispy pancetta, & mascarpone</i>	25
Eggs on Toast <i>2 eggs, scrambled or poached on house made focaccia</i>	14.5
Extras (each) <i>Pancetta, Chorizo, Roasted Mushrooms, Wilted Baby Spinach, Cold Smoked Salmon</i>	6
<i>Free Range Egg</i>	2.5
French Pastries - from the cabinet. <i>Croissant, Almond Croissant, Pain au Chocolat, Pain aux Raisin, Ham & Cheese Pinwheel</i>	



FRESCA
mediterranean

Bevande

COFFEE

Espresso, Long Black, Macchiato	4.9
Cappuccino, Flat White,	5.8/6.6
Caffé Latte glass/cup	6.6
Chai Latte, Turmeric Latte	6.6
Mocha, Hot Chocolate, Café Vienna	6.6
Oat, Coconut, Soy, Almond Milk	+1
Cream / DeCaf	+1
Vanilla, Caramel, Hazelnut Shot	+1

TEA SELECTION

<i>English Breakfast, Earl Grey, Green,</i>	5.5pp
Flavoured <i>Black Aromatic Raspberry, Berry Peach Crumble, Ginger Lemon Kiss, Otago Summer Fruits, Peppermint</i>	6pp

SQUEEZED ORANGE JUICE	6.5
LOCAL ORGANIC PEAR or APPLE JUICE	6.5
ITALIAN NECTARS	6
<i>Peach, Pear, Apricot</i>	

TOMARCHIO SICILIAN SODAS	6.5
<i>Aranciata (orange), Limonata (lemon)</i>	
<i>Aranciata Rossa (blood orange), Chinotto (bitter citrus) Ginger beer, Cola</i>	

SPARKLING WATER 500ML	6
------------------------------	---

ICED DRINKS	11
Coffee, Mocha, Chocolate, Chai, Vanilla, Caramel	
<i>blended with ice cream & whipped cream</i>	

SMOOTHIES	10
Mixed Berry, Banana	
<i>blended with ice cream or natural yoghurt</i>	

Lunch Menu

served from 11.30am-3.00pm

Antipasto

- Olivas** 10
Warmed house-marinated olives
- Patatas Bravas (GF)** 14
Hand cut crispy fried potatoes with house-made spicy bravas sauce & aioli
- Antipasto Misto** 47
Selection of Italian & Spanish charcuterie, cheeses, pickles, spreads & crackers

Pranzo

- Smoked Salmon Risotto** 26
Leek & lemon based risotto w smoked salmon, parmesan & gremolata
- Pappardelle alla Bolognese** 25
Rich beef bolognese w Pappardelle egg noodles, parmesan & gremolata
- Filled Bertagni Pasta** 24
flavour changes daily w sage & caper butter sauce
- Spaghetti Puttanesca** 25
Olives, capers, chilli, rich tomato sauce w fresh spaghetti & parmesan
- Zucca al Forno** 20
Roasted pumpkin, chevre goats cheese, hazelnuts, salad greens, balsamic vinegar, smoked sea salt



10
14
47
26
25
24
25
20

mediterranean

FRESH
SCCA

La Pizza

White Base

- Bianca (V)** 26
Mozzarella, parmesan, garlic, olive oil
- Patata (V)** 27
Roasted potatoes, parmesan, rosemary, garlic, mozzarella
- Funghi (V)** 28
Mushrooms, gorgonzola, mozzarella, truffle oil
- Rosa** 28
Free-range ham, mascarpone, red currant jelly, mozzarella

Red Base

- Margherita (V)** 26
Buffalo mozzarella, fresh basil, tomato
- Napoli** 26
Anchovies, capers, mozzarella, tomato
- Siciliana** 27
Hot salami, olives, red onion, mozzarella, tomato
- Aglio e Peperoncino** 27
Salami, garlic, chilli, mozzarella, tomato
- Prosciutto e Funghi** 28
Cooked prosciutto, mushrooms, mozzarella, tomato
- Prosciutto Rucola** 28
Fresh prosciutto, mozzarella, rocket, tomato
- Quattro Stagioni** 28
Salami, artichokes, mushrooms, olives, mozzarella, tomato
- Cotto** 28
Salami, free-range ham, mozzarella, tomato

Add Gluten Free Base +2.5

De la panza sale la danza - From the stomach comes the dance

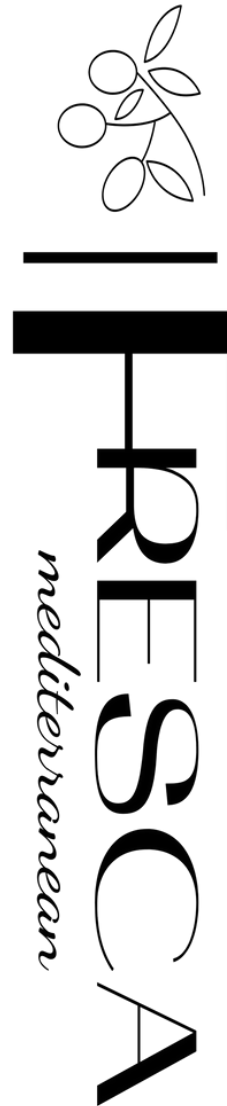
Tapas

House Marinated Olives (GF,V)	10
Gamberi alla 'nduja (GF) <i>Prawns pan fried with spicy 'Nduja, gremolata</i>	18
Patatas Bravas (GF,V) <i>Hand cut crispy fried potatoes, housemade spicy bravas sauce & aioli</i>	14
Baked Brie <i>Little River A2 brie baked with apple & brandy compote s/w toasted bread</i>	16
Greek Dolmades (GF,V) <i>Rice stuffed vine leaves s/w garlic yoghurt</i>	12
Pita & Hummus <i>Housemade hummus s/w toasted pita bread</i>	15
Tagliere Misto for 2 <i>Selection of Italian and Spanish charcuterie, cheeses, quince jelly, & housemade focaccia</i>	29

Acompañamientos

Flat bread (V) <i>Extra virgin olive oil, chilli, garlic, rosemary</i>	15
Insalata Verde (GF,V) <i>Seasonal green salad w pepitas</i>	14
Zucca al Forno (GF,V) <i>Roasted pumpkin, Chevre goats cheese, hazelnuts, salad greens, balsamic glaze, smoked sea salt</i>	20

Dinner Menu



Slow Braised Beef Cheek Ragu <i>w Bertagni egg pappardelle, parmesan, gremolata</i> <i>Wine suggestions: - Poggio al Sale Chianti DOCG (R)</i> <i>- Sommos Sommos Alquez Garnacha (R)</i>	35
---	----

Chicken Fatteh <i>Lebanese dish of spice roasted chicken, rice pilaf, crispy pita bread, garlic yoghurt sauce, toasted almonds</i> <i>Wine suggestions: - Sommos Gewürztraminer (W), - Lar de Paula Garnacha Rosé</i> <i>- Feudi di Romans Pinot Noir (R) bottle only</i>	35
---	----

Kakavia - Greek Fisherman's Soup <i>A selection of seafood (salmon, prawns & mussels) cooked in a rich stew with potato & vegetables, s/w focaccia</i> <i>Wine suggestion: - Borgo dei Vassalli Ribolla Gialla (W)</i>	36
---	----

Bertagni Porcini Mushroom Tortellini <i>w sautéed mushrooms & spinach, cream, gorgonzola</i> <i>Wine suggestions: - Costa Morellino di Scansano Sangiovese (R)</i> <i>- Finca Muñoz Chardonnay/Sauv.Blanc (W)</i>	32
---	----

Postres

Vanilla Crème Brûlée w house made short bread	16
Chocolate & Cherry Panettone Pudding <i>Cherry & dark chocolate panettone bread & butter pudding s/w madagascar vanilla gelato</i>	16
Tiramisù <i>Classic Italian "pick me up" - layers of mascarpone, marsala & coffee soaked sponge fingers</i>	14
Affogato (GF) <i>Vanilla ice cream "drowned" in a shot of hot espresso w liqueur (Frangelico/Baileys/Kahlua/Cointreau)</i>	12
Gelati (GF) Italian gelato in three different flavours	+5
	13

De la panza sale la danza - From the stomach comes the dance

White Base

Bianca (V) <i>Mozzarella, parmesan, garlic, olive oil</i>	26
Patata (V) <i>Roasted potatoes, parmesan, rosemary, garlic, mozzarella</i>	27
Funghi (V) <i>Mushrooms, gorgonzola, mozzarella, truffle oil</i>	28
Rosa <i>Free-range ham, mascarpone, red currant jelly, mozzarella</i>	28

Tapas

Olivas (GF,V) <i>Warmed house-marinated olives</i>	10
Patatas Bravas (GF,V) <i>Hand cut crispy fried potatoes with house-made spicy bravas sauce & aioli</i>	14
Flat Bread (V) <i>Extra virgin olive oil, chilli, garlic, rosemary</i>	15

Pizza Menu



Red Base

Margherita (V) <i>Buffalo mozzarella, fresh basil, tomato</i>	26
Napoli <i>Anchovies, capers, mozzarella, tomato</i>	26
Siciliana <i>Hot salami, olives, red onion, mozzarella, tomato</i>	27
Aglio e Peperoncino <i>Salami, garlic, chilli, mozzarella, tomato</i>	27
Prosciutto e Funghi <i>Cooked prosciutto, mushrooms, mozzarella, tomato</i>	28
Prosciutto Rucola <i>Fresh prosciutto, mozzarella, rocket, tomato</i>	28
Quattro Stagioni <i>Salami, artichokes, mushrooms, olives, mozzarella, tomato</i>	28
Cotto <i>Salami, free-range ham, mozzarella, tomato</i>	28

Gluten Free Base +2.5

De la panza sale la danza - From the stomach comes the dance